Celebration Buffets

Main Office located at
10160 Reading Road, Evendale, Ohio, 45241 — 513.563.9996

Blue Ash Banquet Center: 11330 Williamson Road, Blue Ash, Ohio, 45241

Hors d’Oeuvres Buffet

PLEASE CHOOSE FROM THE FOLLOWING SELECTIONS:
6 to 8 Items for a Luncheon, 10 to 12 Items for a Dinner Package

Fresh Fruits & Vegetables:

Fresh Fruit Tray
Honeydew, Cantaloupe, Pineapple, Strawberries, Red & Green Grapes

Fresh Vegetable Tray with Ranch & Spinach Dips
Cauliflower, Broccoli, Carrots, Celery, Cherry Tomatoes, Cucumbers & Peppers

Watermelon Basket
Whole Melon Carved & Filled with Assorted Chopped Seasonal Fresh Fruit

Ornate Fruit, Cheese & Vegetable Display (counts as 3 options)
Seasonal Fruits, Vegetables & Specialty Cheeses Make a Unique Display

Fresh Fruit Kabobs
Fresh Seasonal Fruit Skewered on Bamboo Sticks, served with a Yogurt Fruit Dip

Fruit Sliders
Triangle Sandwiches of Sliced Strawberries, Cantaloupe & Honeydew with Sweet Cream Cheese & Grape Garnish

Gourmet Selections: Add 3.99 per Guest for Each Selection

Tuscan Shrimp
Jumbo Shrimp Marinated in Italian Spices mixed with a Basil, Olives and Thin Sliced Prosciutto

Caprese Kabobs
Petite Balls of Mozzarella and Cherry Tomatoes, Skewered Together with Fresh Basil Leaves then Drizzled with Balsamic Glaze

Petite Maryland Style Crab Cakes
Lump Crabmeat Seasoned with Old Bay served with a Chili-Lime Aioli

Raffel’s Signature Brushetta
Chopped, Seasoned Tomatoes, Fresh Basil and Parmesan Cheese with Minced Italian Olives, Served with Toasted French Bread

Chilled Tortellini Skewers
Tri-Colored, Marinated Cheese-Filled Tortellini, Marinated and Served with Homemade Basil Pesto Sauce
**Dips & Cheeses:**

- **Assorted Cheese Chunk Tray** (varieties are subject to availability)
  Cubed Swiss, Smoked Gouda, Pepper Jack, Provolone and Cheddar Cheeses

- **Cheese Ball with Crackers**
  Grandma Raffel’s Special Recipe Cheese Ball with Chipped Beef or Chopped Nuts

- **Warm Buffalo Chicken Dip**
  Spicy Buffalo Chicken Dip Served with Celery Sticks and Tortilla Chips

- **Rye Round with Cheddar Spread or Spinach Dip Served with Crackers**

- **Hummus with Pita Triangles**
  A Chickpea and Garlic Spread Served with Pita Bread

- **Roasted Red Pepper Hummus with Pita Triangles**
  Roasted Red Pepper Coulis with Chickpeas and Garlic

- **Reuben Dip**
  Chopped Corned Beef and Sauerkraut Spread Baked in a Rye Round
  with Rye and Pumpernickel Squares

- **Taco Salad Dip with Nachos**
  Layered Lettuce, Taco Meat, Refried Beans, Cheddar, Tomatoes,
  Olives and Sour Cream

**Seafood Appetizers:** Add 1.99 per Guest for Each Selection

- **Shrimp and Crab Dip**
  Shrimp and Crab on Cream Cheese and Cocktail Sauce
  Served with Toasted Baguette Chips and Crackers

- **Seafood Stuffed Mushroom Caps**
  Button Mushrooms Filled with Herbs and Seasoned Seafood

- **Smoked Salmon and Capers**
  Served with Lemons and Baguette Slices

- **Chilled Shrimp Cocktail**
  Jumbo Chilled Shrimp Served with Lemon Wedges
  and Cocktail Dipping Sauce

**Cold Snacks & Sandwiches:**

- **Specialty Deviled Eggs**
  Choice of Original Paprika, Dijon, Red Pepper Coulis or
  Spinach Pesto Filling

- **Salami Horns**
  Sliced & Rolled Salami Filled with Seasoned Cream Cheese

- **Assorted Finger Sandwiches**
  Roast Beef, Baked Ham and Smoked Turkey on White and
  Rye Breads with Mayo

- **Petite Croissant Tray**
  Roast Beef, Smoked Turkey and Baked Ham on Mini Croissants
Warm Appetizers:

**Pot Stickers**
Served with a Teriyaki Soy Sauce

**Meatballs**
Sweet ‘n Sour, Italian, BBQ Style or Pineapple Coconut

**Mini Chicken Cordon Bleu**
Breaded, Boneless Chicken with Ham & Cheese

**Bourbon Glazed Cocktail Sausages**
Mini Sausages with Sweet Bourbon Sauce

**Buffalo Style Wings - Bone In or Boneless Available**
Hot, Mild or BBQ

**Chicken Nuggets**
Served with BBQ & Honey Mustard Sauces

**Homemade Petite Quiches**
Assorted Ham & Cheese, Broccoli, Spinach & Mushroom Quiche Squares

**Mexican Veggie Pinwheels**
Seasoned Cream Cheese & Mixed Vegetable Spread on a Soft Tortilla Shell, Rolled and Sliced into Wheels with Salsa

**Mini Wrap Sandwich Roll-Ups**
Roast Beef and Cheddar, Baked Ham and Swiss, Smoked Turkey Club on Spinach and Tomato
Basil Wraps Rolled up Tight and Cut Into Bite Size Sections Served with Honey Mustard Dipping Sauce

**Mexican Veggie Pinwheels**
Seasoned Cream Cheese & Mixed Vegetable Spread on a Soft Tortilla Shell, Rolled and Sliced into Wheels with Salsa

**Mini Wrap Sandwich Roll-Ups**
Roast Beef and Cheddar, Baked Ham and Swiss, Smoked Turkey Club on Spinach and Tomato
Basil Wraps Rolled up Tight and Cut Into Bite Size Sections Served with Honey Mustard Dipping Sauce
Sausage Stuffed Mushroom Caps
Button Mushrooms Filled with Herbs & Seasoned Sausage

Glazed Ham & Pineapple Kabobs
Skewered Ham & Pineapple Chunks with Brown Sugar Fruit Glaze

2 Bone Slabs of Pork BBQ Ribs
Sauced, Smoked & Seasoned to Perfection

BBQ Sliders
Sauced and Served with Silver Dollar Buns
Beef, Chicken or Smoked Pork Available

Regular and Decaf Coffee – Assorted Soft Drinks – Lemonade – Iced Tea
Chef’s Choice Dessert Display is available upon request at no additional charge

LUNCHEON PRICING
25.99 per Guest (8 years +)
(Children 2 to 7 Years 14.99 & Under 2 are Free)

DINNER PRICING
29.99 per Guest (8 years +)
(Children 2 to 7 Years 16.99 & Under 2 are Free)

Like your Luncheon or Dinner buffet menu but want to add some snacks? No problem!
Appetizer Addition to Standard Menu: 5.99 per Guest for 4 items

Room Rental, Taxes, Service Charges, Gratuities and all the “Oh by the ways…” are already included in the per guest price